

Sundays At 1000 Trades Served 12pm till 5pm



While You Wait

Bloody Mary '1000 Trades' ~10.5

Mimosa ~7.5

Kir royale ~9

Prosecco Le Dolce Colline ~25 (750ml)

Starters

Beetroot Hummus ~ Served with pickled red onion, feta & rosemary crisp bread (V, VGO, GF) ~ 6.7

OTP Homemade Rosti ~ Served with truffle mayo, parmesan & crispy onions (V) ~ 6.3

Smoked Mackerel Pate ~ Celeriac, apple & horseradish remoulade & apple cider dressing (GFO) ~ 7.9

Homemade Soup Of The Day ~ served with sourdough and butter (V,GFO) 6.5

Rosemary Baked Whole Camembert sharer ~ Served with Bearwood hot honey & homemade focaccia (V,GFO) ~ 14.5

Roasts

All Served with Roast Potatoes, Buttered Savoy Cabbage, Roast Carrots, Parsnips, Apple & Herb Stuffing & Proper Homemade Gravy

Free Range Lemon and Thyme Roast Chicken Breast ~ 22 Kids~10

30 Day aged Roast Sirloin of Beef ~24 Kids~12

Free Range Dry Cured Honey and Mustard Glazed Roast Ham ~20 Kids~9

Salt Marsh Lamb Rump from the Gower Peninsula ~24 Kids~12

Butternut Squash, Sweet Potato, Sage and Lentil Wellington (v, vgo) ~ 18 Kids~8.5

Mains

Romsecu Fish Stew ~ With new potatoes & crispy shallots served in red pepper, tomato & paprika sauce with almonds & parsley ***Contains nuts*** (GF) ~19.2

The Bearwood ~ 6oz beef patty, gouda, tomato chilli jam, pickles, shredded lettuce & tomato, brioche bun ~ 17.5

+ smoked bacon 2

The Buffalo Soldier ~ Crispy buffalo chicken, pickles, blue cheese mayo, celery, lettuce, tomato, onion, brioche bun *(VGO) ~ 17.5

***Vegan Buffalo Tofu version available w/ vegan mayo**

Sides

Roast Potatoes (V,GFO) ~ 4
Cauli' Cheese to Share (V) ~ 8
Honey Glazed Pigs in Blankets ~ 7

Apple & Herb Stuffing (V) ~ 5
Buttered Savoy Cabbage (V) ~ 5

Kids £8

Burger & Chips ~ kids beef burger served with chips (GFO,VGO)

Bangers & Mash ~ locally sourced pork sausages with mashed potato, gravy & peas

Mac 'n' Cheese ~ Cheddar cheese pasta served with garlic bread (V)

Desserts

Treacle Tart ~ served with vanilla ice cream & honeycomb (V) ~ 7.9

Millionaires Brownie ~ served with odi & moo vanilla ice cream & dark chocolate sauce (V) ~ 8.9

Lemon 'Mess' ~ lemon curd, crunchy meringue, whipped cream, berry compot (GF)~ 7.9

British Cheese Plate ~ Colston Basset Stilton, Colliers Cheddar, Tunworth brie, served with apple & ale chutney, grapes. Celery & crackers (V,GFO)~ 8.5 **Add any port/sherry/pudding wine + 6**

Affogato ~ double espresso over odi & moo vanilla ice cream (VGO, GF) ~ 6

Odi & Moo Ice Cream *from Harborne.* ~ vegan vanilla, chocolate cookie dough, jammie dodger or passionfruit sorbet ~ 6

After Dinner

Sherry (70ml)

Manzanilla dry (chilled) ~6.5

Oloroso dry (chilled) ~6.5

Pedro Ximenez ~8

Amontillado ~8

Port (70ml)

Taylors Fine Ruby ~6.5

Taylors Chip Dry White (chilled) ~7.5

Taylors LBV vintage ~7

Taylors 20yr Tawny ~9.5

Moscato Dorado (Cesar Florido) ~ beautifully floral pudding wine with notes of orange blossom, jasmine and Earl Grey (chilled) ~ 7.5 (70ml) 23 (half btl)

Speciality Loose Leaf Tea all 3.2

Earl Grey

Lemon Verbena

Darjeeling Jade Tips (green tea)

Lemongrass

Hibiscus

Rooibos

Assam

Peppermint

Camomile

Strawberry Lemonade,

Devon Cream

Mojito

Barista coffees from 3.5

Please ask our staff for allergen information

We are unable to guarantee no trace of allergens. For severe allergies, with regret, we can only serve you at your own discretion.

GF ~ Gluten Free
GFO - Gluten Free Option
V ~ Vegetarian
VO ~ Vegetarian Option
DF ~ Dairy Free
VG ~ Vegan
VGO ~ Vegan Option

